

METHOD FOR MANUFACTURING SPECIAL STARCH FOODSTUFFS FOR APPLYING TO METABOLIC SYNDROMES AND PRODUCTS MADE THEREBY

Abstract

A method for manufacturing a special starch foodstuff for applying to a metabolic syndrome, comprising: a first step of feed preparation, wherein all cereal ingredients of starch type are ground into powders screened by 80 to 100 meshes and are sufficiently mixed for reserving; a second step of press-kneading, wherein the ingredients made by the first step is heated and press-kneaded orderly with setting a set of references including a moisture content of 30% to 50% in the ingredients, a temperature of from 30°C to 140°C, and a kneading pressure of 1mPa to 5mPa on a die; a third step of press-forming, wherein a pre-product made by the second step is pre-formed into a desired product form and then is cut into the desired form by a die located at an outlet of a pressing line, cooperating with a blade; a fourth step of drying, wherein the formed pre-product is intermittently heated under setting a temperature reference of from 30°C to 70°C to produce a pre-product having a moisture content of from 5% to 15%; a fifth step of film-coat-forming, wherein a binder is added to and sufficiently mixed with the pre-product produced in the fourth step to form a film coat on a surface of the pre-product, and then is dried to produce a product; and wherein the product so-made has a moisture content of from 15% to 20%.

Figure 1